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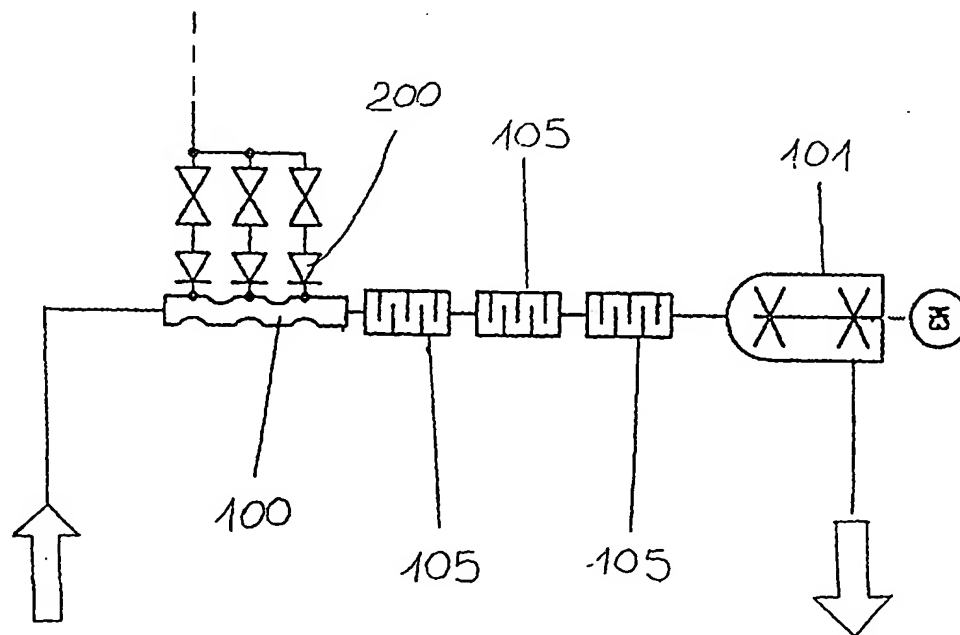
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(54) Title: METHOD FOR STERILISING FOOD PRODUCTS, BY INJECTED STEAM, IN PARTICULAR PUREES AND/OR CONCENTRATES



(57) Abstract: Method for sterilising food products, in particular purees and/or concentrates, of the type comprising at least a step of heating the product by injection of steam at predetermined temperature and at least a step of mixing the product to allow a substantially uniform distribution of the steam. Said mixing step originally takes place by means of at least a dynamic mixer. A possible dynamic mixer able to implement said mixing step comprises at least a tank for collecting the product, at least an agitator associated with the tank and operatively active on the product to mix it and means for actuating the agitator.

WO 03/061408 A1